

Palmer & Co.
CHAMPAGNE

GRANDS
TERROIRS

Une année exceptionnelle
Les Premiers et Grands Crus de la Montagne de Reims

Grands Terroirs

“Press Highlights”

2015

- **93 Pts.** – VinePair, *December 2024*

“This cuvée is crafted as an expression of the estate’s Premier and Grand Cru vineyards across the Montagne de Reims and is only made in the most exceptional vintages. The blend of Chardonnay, Pinot Noir, and Pinot Meunier comes together in a rich, fuller-bodied Champagne with notes of brioche, olive oil cake, vanilla, and preserved lemons.”

- **95 Pts.** – TASTING PANEL, *May 2024*

“Still fresh as a daisy, this blend of 50% Chardonnay, 38% Pinot Noir, and 12% Pinot Meunier from Grands and Premiers Crus in the Montagne de Reims opens with heady scents of salted baguette, hazelnut, wet stone, dried apple, and touches of lime leaf and green melon. On the attack, mouth-filling acidity subsides to glide elegantly around a compact core of citrus and white cherry, enhanced by a bit of white fig on the rich and lively finish.”

- **94 Pts., #19 of the Best 50 Wines of 2023** – VINEPAIR, *November 2023*

- **93 Pts., Cellar Selection** – WINE ENTHUSIAST, *January 2024*

- **92 Pts.** – DECANTER, *July 3, 2022*

“...opens with a floral note of acacia blossom and ripe yellow fruits...On the palate Chardonnay takes the driving seat in the blend, with the freshness and impact of Trépail fruit giving a bright, citrus salinity, plus a note of bitterness. It boasts good intensity and an exotic dried fruit element, a hint of spiced pineapple, as it opens in the glass, but it needs a little more time to develop fully...”

- **92 Pts.** – JAMES SUCKLING, *July 11, 2022*

“A chalky and mineral Champagne with aromas of blanched almonds, chalk, seashells, biscuits, lemon pith and dried apples. Creamy mousse. Dry and bright, with a rounded finish. Drink now or hold.”

- **92 Pts.** – WINE & SPIRITS, *December 22, 2022*

“Markedly youthful in its smoky reduction, this wine sees its sulfur blow off quickly, leaving a flinty scent and an impression of clarity. It’s bright with pretty scents of black tea and herbs, firmed up by strong acidity. Give this a year or more for its flavors to fully open.”

- **91 Pts.** – WINE SPECTATOR, *November 30, 2022*

“A balanced Champagne, with a creamy mousse and flavors of cherry, poached pear, lemon pound cake and minerally chalk and smoke backed by soft orange peel acidity...Drink now through 2027. Tasted twice, with consistent notes.”

- **Bronze Medal** – INTERNATIONAL WINE & SPIRITS COMPETITION, *May 2024*